IN THE UNITED STATES PATENT AND TRADEMARK OFFICE PATENT OPERATIONS

Art Unit:

Examiner:

Applicants:

Katrin Saelzer

Application No.

Filed:

Title:

"Synergistic effects of tagatose and oligosaccharides on mouthfeel and

creaminess in dairy products"

Charlotte, North Carolina March 29, 2004

Commissioner for Patents Alexandria, VA 22313-1450

Dear Sir:

INFORMATION DISCLOSURE STATEMENT

Pursuant to Rule 56 and Rule 97 *et seq.*, Applicant hereby submits the attached Forms PTO/SB/08A; PTO/SB/08B and the references listed thereon.

This submission does not represent an admission that each or all of the listed documents are material or constitute "prior art." Applicant respectfully requests that each reference be reviewed and made of record in the instant application.

If there is any fee due in connection with the filing of this Statement, please charge the fee to our Deposit Account No. 50-2193.

Respectfully submitted,

Cothy R. Moore Moore

Reg. No. 45,764

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Attorney's Docket No. 04/011 NUT

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Substitute for Form 1449A/PTO					Application Number						-		
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				-	Group Art Unit								
					Examiner Name								
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					Number				7111101				
U.S. PATENT DOCUMENTS													
Examiner Initials'	Cite No.	U. S. Patent K Number C					ant of	Date of Class Publication of Cited Document MM-DD-YYYY		Sub Class			
	2002/0197371			A1	Lee et al.				12/26/2002 A23L		1/236		
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		CA	2,273,277			A1 Nutrinova Nutrition Specialties & Food Ingredi GmbH			07/02/1998	A23L	1/236 X		X
		wo	02/087358			A1	PEPSICO, INC.	,	11/07/2002	A23L	1/0	9	X
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BY APPLICANT	First Named Inventor	Katrin SAELZER		
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	Examiner Name			
Sheet 1 Of 1	Attorney Docket Number	04/011 NUT		

		OTHER PRIOR ART – NON	PATENT LITERATURE DOCUMENTS	=			
Examiner Initials'	Cite No.	Include name of the author (in CAPITAL LETTERS), Title of the Article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc), date, page(s), volume-issue number(s), publisher, city and/or country where published					
		A. FRANCK "Technological functionality of inulin and oligofructose" British Journel of Nutrition (2002), 87, Suppl. 2, S287-S291					
	"Gaio® tagatose – IN SOFT DRINKS" Gaio Sweetness from Tagatose			х			
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EXAMINER			DATE CONSIDERED				
		al citation considered, whether or not citation i	is in conformance with MPEP 609. Draw line through citation if not in				

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